

Bistro Bites

Hand Cut Truffle-Cheese Pommes Frites GF \$6

Roasted Buffalo Cauliflower GF \$7

Lemony Salmon Croquettes \$7

Arancini GF

Wild Mushroom, Goat Cheese, White Truffle Oil \$8

Salads

House

Field Greens, Grape Tomatoes, Carrots, Croutons, Sherry Vinaigrette \$7

Warm Mushroom Salad

Arugula, Wild Mushrooms, Polenta Croutons,

Shaved Parmesan, Truffle Vinaigrette \$10

Burrata GF

Mixed Greens, Sliced Tomatoes, Balsamic Glaze \$12.5

Red & Golden Beet GF

Arugula, Crispy Goat Cheese, Toasted Almonds, Truffle Vinaigrette \$11

Caesar

Aged Parmesan Reggiano, Croutons, White Anchovies \$9

** Add Marinated Grilled Chicken +\$5, 5-oz Sirloin Steak +\$11,
Grilled Shrimp +\$8 **

Appetizers

Tuna Tartar* GF

Cucumber, Red Peppers, Ginger oil, Spices, Potato Chips \$13

Short Rib Potato Gnocchi*

Madeira Wine Demi-Glace, Parmesan Cheese \$12

Duck Wings GF

Confit Braised, Flash Fried, Hoisin Glaze, Fennel Salad \$12

Steamed P.E.I. Mussels* Gluten Free (if ordered without bread)

Leeks, Garlic, Almonds, Herb Butter, Grilled Bread \$12.5

Add Small Frites \$3

Smoked Chicken Tacos GF

Pickled Red Onion, Cabot Cheddar, Avocado Crema,

Sriracha Chili Pepper Hot Sauce \$10

*Consuming raw or undercooked meat, fish, poultry, or eggs may increase your risk of food borne illness. *

**Please inform your server of any food allergies you may have. **

Entrées

Ginger Sake Salmon* GF

Steamed Jasmine Rice, Seaweed & Cucumber Salad,
Wasabi Crème Fraîche, Citrus Ponzu Sauce \$22

Pan Seared Cod* GF

Coconut Curry, Quinoa, Leeks, Edamame,
Wild Mushrooms, Carrots, Greens \$24

Bistro Chicken* GF

Roasted Statler Breast & Drumstick, Mashed Potatoes,
Asparagus, Rosemary Pan Jus \$19

Ancho Chile & Coffee Braised Short Ribs* GF

Cheesy Polenta, Swiss Chard, Braising Jus \$25

Wild Mushroom Risotto GF

Asparagus, Parmesan Cheese \$18

Crispy Half Duckling

Rice Pilaf, Rosemary & Garlicky Green Beans, Cranberry
\$32

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Entrées

Steak & Frites* GF

Marinated Grilled Sliced 10-oz. Angus Sirloin Steak,
Pommes Frites, Bordelaise Sauce \$26

Autumn Harvest Ravioli

Butternut Squash, Spinach, Brown Butter Sage Sauce \$19

Grilled 14-oz. Boneless Ribeye Steak* GF

Potato Gratian, Asparagus, Demi-Glace \$36

10-oz. Bistro Burger & Frites*

Pat LaFrieda's 50% Dry Age, 50% Chuck, Cheddar Cheese,
Tomato Relish, Crispy Onions, Brioche Bun, Pickle \$18

Potato Crusted Pork Tenderloin* GF

Baked Sweet Potato, Rosemary and Garlicky Green Beans,
Apple Brandy Sauce \$21

Sides \$5

Mashed Potatoes, Grilled Asparagus, Roasted Mushrooms,
Sautéed Spinach, Pommes Frites, Cucumber & Seaweed Salad,
Rosemary & Garlicky Green Beans, Potato Gratian \$6

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